

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	DECK 4 BUTCHER SHOP	20	0	No
THE CUTTING BOARDS HAD CRACKS AND GOUGES ON THE SURFACE, MAKING THEM DIFFICULT TO CLEAN. Re-shaving/Renewing - Ongoing as required.				
2	DECK 4 BUTCHER SHOP	26	0	Yes
THE PREVIOUSLY CLEANED AND STORED AS CLEAN CUTTING BOARDS WERE SOILED. Staff have been instructed as to the correct procedures to ensure no repetition.				
3	FOOD SERVICE GENERAL	19	2	No
INSECT ATTRACTION DEVICES WERE LOCATED ABOVE FOOD AND FOOD CONTACT AREAS THROUGHOUT THE FOOD SERVICE AREAS. THIS WAS CORRECTED DURING THE INSPECTION.				
4	MAIN GALLEY	20	0	No
THE TEFLON COATING ON THE BAKING PANS IN THE EQUIPMENT STORAGE LOCKER WAS PEELING AND SCRATCHED. Baking Pans have been discarded – 18 th May 2004				
5	DECK 3 CREW MESS	19	2	No
THE CREW MESS HOT LINE WAS NOT PROTECTED WITH A SNEEZE GUARD. Sneeze Guard fitted to Crew Mess Hot Line. Completed on 22 nd May 2004				
6	DECK 3 CREW MESS	26	0	Yes
SEVERAL PREVIOUSLY CLEANED AND STORED AS CLEAN SHEET PANS WERE NOTED SOILED IN THE CREW MESS FOOD PREPARATION AREA. Staff have been instructed as to the correct procedures to ensure no repetition.				
7	DECK 5 BELL BOX	19	2	No
THE LIGHTED INSECT DEVICE WAS LOCATED OVER THE FOOD PREPARATION AND DISH STORAGE COUNTER. Relocated away from a Food Service/Preparation Area – 24 th May 2004				
8	CASINO BAR	08	0	No
THE ICE MACHINE DID NOT HAVE AN AIR GAP AND THE BACKFLOW PREVENTION DEVICE WAS LEAKING. New backflow prevention device fitted. Completed on 18 th May 2004				
9	GARBAGE ROOM	08	0	No
THE HOSE BIBB VACUUM BREAKER WAS LEAKING ON THE PRESSURIZED SPRAY WASH-DOWN HOSE. ASSURE THAT THE VACUUM BREAKER USED ON THIS HOSE IS APPROVED FOR PRESSURIZED APPLICATIONS. New breaker fitted which is approved for pressurized applications. Completed on 18 th May 2004				
10	FOOD SERVICE GENERAL	33	0	No
A FEW CRACKED DECK TILES AND RECESSED GROUT WERE NOTED THROUGHOUT THE FOOD SERVICE AREAS. Ongoing as required.				
11	DECK 5 BELL BOX	38	0	No
THE FLAT TOP GRILLS AND DEEP FRYER WERE NOT IN USE AND WILL BE REMOVED DURING THE NEXT DRY DOCK.				
12	DECK 10 GALLEY	20	0	No
PEELING SEALANT WAS NOTED IN THE VENTILATION HOOD ABOVE THE FRYERS AND FLAT TOP GRILL. Old sealant removed and replaced with new. Completed on 18 th May 2004				
13	DECKS 9 & 10 GALLEYS	33	0	No
A FEW CRACKED AND BROKEN DECK TILES AND RECESSED GROUT WERE NOTED THROUGHOUT THESE AREAS. Ongoing as required.				
14	DECK 10 GALLEY	19	2	No
AN INSECT ATTRACTION DEVICE WAS LOCATED OVER A FOOD PREPARATION SINK. Item Removed from Area on 18 th May 2004				
15	CORRECTIVE ACTION STATEMENT	*	0	No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: PACIFIC PRINCESS - CAS - 5/17/2004.